

Claims

1. – 5. (Canceled)
6. (Currently Amended) A method of preparing a beverage, comprising:
adding at least about 0.01 g NAG per serving to a beverage to form a NAG beverage,
wherein a serving is about 8 ounces; and
heat pasteurizing the NAG beverage at a temperature of least about 160°F, wherein at
least about 70% of the NAG remains in the NAG beverage after the heat pasteurizing.
7. (Original) The method of claim 6, wherein the NAG beverage is heat-pasteurized at a
temperature of at least about 200°F.
8. (Original) The method of claim 6, wherein an amount of NAG present in the NAG
beverage is about 250 mg to about 1500 mg NAG per serving.
9. (Original) The method of claim 6, wherein the NAG is derived from fungal biomass
containing chitin.
10. (Currently Amended) A food product comprising:
a NAG food product comprising ~~at least about 0.01 g NAG per serving~~ from about 1 g
NAG/1000 g of food product to about 1 g NAG/0.1 g of food product, wherein the NAG food product
is at a temperature of at least about 160°F; and
an absence of shellfish proteins.
11. (Original) The food product of claim 10, wherein the NAG food product is at a
temperature of at least about 200°F.
12. (Original) The food product of claim 10, wherein the food product is a flour- or grain-
based product.

13. (Currently Amended) The food product of claim 10, wherein an amount of NAG present in the NAG food product is about ~~250 mg to about 1500 mg NAG per serving~~ 0.01 g NAG/10 g of food product to about 1 g NAG/0.5 g of food product.

14. (Currently Amended) A method of preparing a food product, comprising
adding NAG to a food product to form a NAG food product, wherein the NAG food product comprises ~~at least about 0.01 g NAG per serving~~ from about 1 g NAG/1000 g of food product to about 1 g NAG/0.1 g of food product; and
heating the NAG food product to a temperature of at least about 160°F, wherein at least about 70% of the NAG remains in the NAG food product after the heating.

15. (Original) The method of claim 14, wherein the heating comprises baking, broiling, or boiling the NAG food product.

16. (Currently Amended) The method of claim 14, wherein the NAG present in the NAG food product is about ~~250 mg to about 1500 mg per serving~~ 0.01 g NAG/10 g of food product to about 1 g NAG/0.5 g of food product.

17. (Original) The method of claim 14 wherein the NAG food product is heated to a temperature of at least about 200°F.

18. (Currently Amended) A method of preparing a beverage, comprising:
deriving NAG from a fungal biomass containing chitin or bacteria that produce NAG;
adding at least about 0.01g NAG per serving to a beverage to form a NAG beverage,
wherein a serving is about 8 ounces; and
heat pasteurizing the NAG beverage at a temperature of least about 160°F, wherein at least about 0.007g NAG per serving remains in the NAG beverage after heat pasteurizing.

19. - 24. (Canceled)

25. (Previously Presented) The method of claim 6, wherein at least about 90% of the NAG remains in the NAG beverage after the heating.

26. (Original) The method of claim 14, wherein the NAG is derived from fungal biomass.

27. (Previously Presented) The method of claim 14, wherein at least about 90% of the NAG remains in the NAG food product after the heating.